Nari dinner

first course

caviar 100
kaluga caviar served with scallion roti & salted duck egg
1 oz tin

gaeng gradang tod 15
pork croquettes seasoned with northern curry paste, served with ajad pickles & bitter greens

yum tawai 22
salad of summer vegetables, tart fruits, & herbs in a curried peanut dressing with sesame seeds

som tum 20
salad of kohlrabi & apple in a spicy cashew dressing topped with puffed shrimp

laab hed 27
issan-style mushroom laab tossed in jaew, herbs, & toasted rice powder
served with lettuce cups

naem khao tod 29
crispy sticky rice salad with sour pork sausage, peanuts, & ginger
served with lettuce wraps

miang pla 42
whole branzino, diced & fried, tossed with lemongrass, ginger, peanut, & chili
served with assorted greens to wrap
+1oz trout roe 12

khao tung & ngop 33
mixed seafood curry grilled in a banana leaf
served with crispy rice crackers

chili jam clams 29
littleneck clams in namprik pao with thai basil
served with rice

squid & pork jowl 29
grilled Monterey squid in chili-lime dressing with sweet & succulent pork jowl, topped with peanuts & cilantro
served with sticky rice

namtok moo 51
grilled pork chop, slathered in nam jim jaew sauce, topped with herbs & toasted rice powder
served with sticky rice & lettuce to wrap

second course *served with jasmine rice*

caramelized fish sauce cabbage 15
wok-tossed cabbage in fish sauce & garlic

tua pad kapi 36
stir-fry of prawns, ground pork, & english peas in a spicy shrimp paste relish

prik king gai 36
crispy chicken stir-fried in a sweet & spicy curry paste with pole beans, dried shrimp, makrut, & salted duck egg

anchovy nam prik 34
relish of smoked local anchovies, yellow tomatillo & fermented chili

gaeng bumbai aubergine 39
crispy eggplant in spicy bumbai curry with basil & crispy shallots

gaeng som pla 42
cured kampachi & summer vegetables in a coconut-free tamarind curry

massaman gae 56
tender lamb shank in massaman curry with grilled stone fruit & scallions

dry aged new york strip 75 // 100
grilled 12oz new york strip, served with namprik makmaad
flannery beef 14 day dry age // 28 day dry age

chef's pick
$125 / pp
restrictions kindly declined

cocktails 18

kesara
gin, sherry, blackberry-mint, rhubarb, absinthe, lemon

som
gin, mandarin, grapefruit, bird's eye chili, tonic

benja
japanese whisky, plum, shiso, lemon, ginger beer

nang laveng
vodka, sake, yuzu, sweet potato shochu
vermouth blanc, maraschino

nagiri
gin, vermouth blanc, genepy, basil, cucumber
blanche armagnac, shiso orange bitters

sawari // 21
green tea gin, japanese plum & berries, lemon

tuptim
rye, pomegranate, yuzu, cognac, apple brandy, orange

orapim
tequila, thai basil, tomato gin, lemon, green poblano

viyada
mezcal, arbol agave, apricot, dry vermouth, curacao, lime

nilaka
agricole rum, mango-lassi, pineapple, pandan, falernum

pikul
rye, genever, allspice, pandan, orange bitters, toasted coconut

reserve // 30
martini, old fashioned or vieux carre

zero-proof 15

unakarn
seedlip grove, shiso, lemongrass, tonic

matana
seedlip garden, arbol agave, lime, thai basil

kusuma
mango-lassi, pandan, pineapple

soft drinks 7

blue flower limeade

thai iced tea

ginger beer

beer and cider

singha, thai beer 10

standard deviant, ipa 14

goat rock, hop cider 14

saison dupont, farmhouse ale 16

weihenstephaner (n/a) 9

wines by the glass

'nv bechtold, crémant extra brut, alsace, france 18/72

'20 szepsy, 'hun' furmint, tokaji, hungary 15/60
'22 claire hill, 'lolonis vineyard' chardonnay, mendocino 19/76
'22 egon müller, 'scharzhof' riesling, saar, germany 36/144
'21 wittmann, 'morstein' riesling grosses gewächs, rheinhessen, germany 50*
'15 antoine petitprez uliz, 'les perriéres' premier cru, meursault, burgundy 60*

'22 pascal janvier, 'cuvée du rosier' pineau d' aunis, loire, france 15/60
'22 pastou, pinot noir, sancerre, france 18/72
'21 niepoort, 'lagar de baixo' baga, bairrada, portugal 17/68
'01 nicolas potel, 'collection bellenum' premier cru, chambolle-musigny, burgundy 50*
'00 ridge, 'monte bello' cabernet sauvignon, santa cruz mtns 100*

tenbi tokubestu, junmai (4oz) 21/80

6% is added to your bill to comply with san francisco employer mandates
autogratuity of 20% will be added for parties of 6 or more

**limited quantity*
consumption of raw or undercooked meat or seafood can be harmful to your health